



Mediterranean Chicken & Veggie Flatbread

Ingredients

- 2 pre-made flatbreads
- 8-10 oz Pulled Murrays Chicken (Optional)
- 1 zucchini, sliced
- 1 red bell pepper, sliced
- 1/2 red onion, sliced
- 1/4 cup pitted Kalamata olives, halved
- 1/2 cup crumbled feta cheese
- 2 tablespoons olive oil
- 1 tablespoon balsamic glaze
- Fresh basil leaves (for garnish)
- Salt and pepper to taste

Directions

- Preheat the oven to 400°F (200°C).
- Place the sliced zucchini, red bell pepper, and red onion on a baking sheet. Drizzle with olive oil and season with salt and pepper, tossing to coat the vegetables.
- Roast the vegetables in the preheated oven for about 15 minutes or until they are tender and slightly caramelized.
- While the vegetables are roasting, place the flatbreads on a separate baking sheet. Brush them with a little olive oil.
- Once the vegetables are done roasting, remove them from the oven and evenly distribute them on top of the flatbreads.
- Sprinkle the halved Kalamata olives and crumbled feta cheese over the vegetables.
- Return the flatbreads to the oven and bake for an additional 5-7 minutes, or until the edges of the flatbread are golden and crisp.
- Remove the Mediterranean Veggie Flatbreads from the oven and drizzle balsamic glaze over the top.
- Garnish with fresh basil leaves for a burst of color and flavor.